



**Harmonian Kalamata PDO  
Extra Virgin Olive Oil**

Harmonian selects only its top quality crops and embottles their most precious extracts with the utmost care. This oil is silky in texture, keen in flavor, and rich in aroma, extra virgin and high quality. It can be enjoyed both raw and cooked.



**Ingredients**

Serves 10–12

- ◆ 2 cups all-purpose flour
- ◆ 1¾ cups sugar
- ◆ 1½ tsp. kosher salt
- ◆ ½ tsp. baking soda
- ◆ ½ tsp. baking powder
- ◆ 1⅓ cups Harmonian extra-virgin olive oil
- ◆ 1¼ cups whole milk
- ◆ 3 large eggs
- ◆ 1½ Tbs. grated orange zest
- ◆ ¼ cup fresh orange juice
- ◆ ¼ cup Triple Sec or Grand Marnier

Orange Glaze:

- ◆ 4 Tbs. unsalted butter, melted
- ◆ 2 cups sifted powdered sugar
- ◆ 2 Tbs. fresh orange juice
- ◆ ½ tsp. vanilla extract

**Instructions**

1. Preheat the oven to 350 degrees F. Butter two 8-inch cake pans and line the bottom with parchment paper. Butter the parchment paper too.
2. In a bowl, whisk the flour, sugar, salt, baking soda and powder. In another bowl, whisk the eggs. Add the olive oil, milk, orange zest and juice and Triple Sec or Grand Marnier. Add the dry ingredients in three batches and whisk until just combined.
3. Pour the batter into the prepared pan and bake for about 30 minutes, until the top is golden and a cake tester comes out clean. Transfer the cake to a rack and let cool for 30 minutes.
4. Run a knife around the edge of the pan, invert the cake onto the rack and let cool completely, 2 hours.

Orange Glaze:

1. Sift 2 cups of powdered sugar into a medium size bowl. Add the melted butter to the powdered sugar. Add orange juice and vanilla. Beat until smooth and creamy, adding a little more orange juice if necessary.
- \* Frost the cooled cake between layers and the top (let drips down the side happen) with this glaze.

**Notes**